English

⚠ Important Safety Information

These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

Installation

- It is mandatory that all operations required for the installation are carried out by a qualified or competent person, in accordance with existing rules and regulations.
- It is **dangerous** to alter the specification in any way.
- Once you removed all packaging from the appliance, ensure that it is not damaged and the electric cable is in perfect conditions. Otherwise, contact your dealer before proceeding with the installation.

Child Safety

- This appliance has been designed to be operated by adults and children under supervision. Young children MUST NOT be allowed to tamper with the controls or play near or with the oven.
- Accessible parts of this appliance may become hot when it is in use. Children should be KEPT AWAY until it has cooled.

During use

- This appliance has been designed for cooking edible foodstuff only and MUST NOT be used for any other purposes.
- Ensure that all control knobs are in the OFF position when not in use.
- Should you connect any electrical tool to a plug near this cooking appliance, ensure that electric cables are not in contact with it and keep them far enough from the heated parts of this appliance.
- If the appliance is out of order, disconnect it from the electric supply.
- Do not leave untensils containing foodstuffs, e. g. fat or oil in or on the appliance. This could cause damage in case the appliance is inadvertently switched on.
- Always place the dripping pan in position to collect fat when using the grill or when cooking meat. Pour a little water into the dripping pan to avoid smoke and unpleasant smells.
- Always use oven gloves to remove pans from the oven.
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuff could result in a fire.
- Disconnect the appliance from the electrical supply, before carrying out any cleaning or manteinance work.
- Some parts of the appliance are covered by a shock-proof plastic film. Remove this film before using the oven.
- This appliance is meant to operate with a single-phased connection to 230V electrical supply. An eventual 400V poliphasic connection without earth wire will destroy the oven and the hob, if fitted.
- **The manufacturer disclaims any responsability should all the safety measures not be carried out.**

Service

- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unexperienced persons may cause injury or serious malfunctioning. Refer to your local Service Centre. Always insist on genuine spare parts.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

It is most important that this instruction book is be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

⚠ Safety Instructions

☞ Step by step instructions for an operation

ⓘ Hints and Tips

Environmental information

CE This appliance complies with the following E.E.C. Directives:

- **73/23 - 90/683** (Low Voltage Directive);
- **89/336** (Electromagnetical Compatibility Directive);
- **93/68** (General Directives)

and subsequent modifications.

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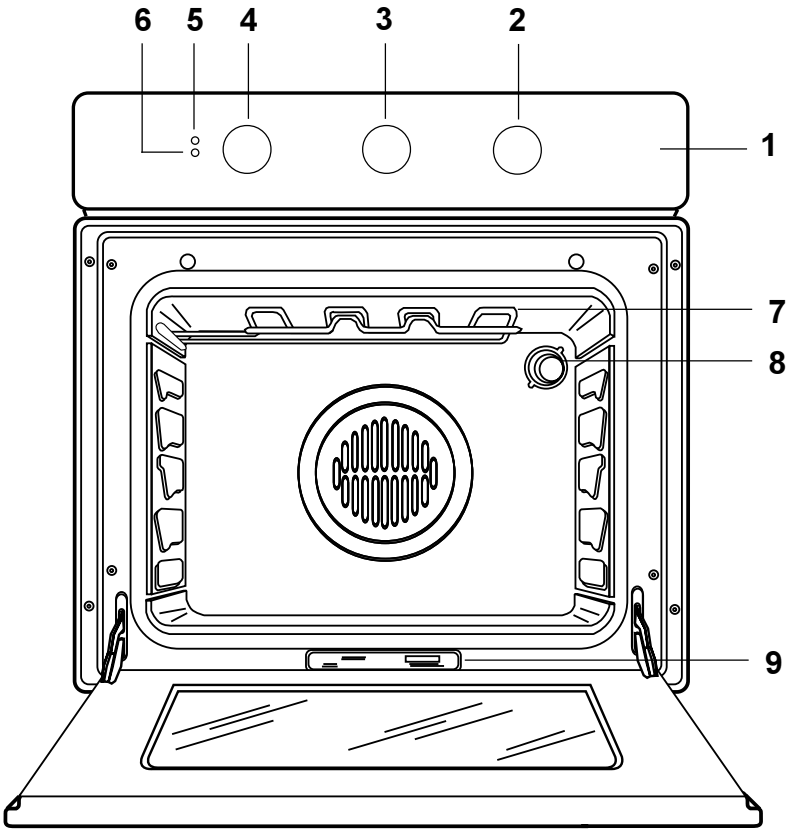
Description of the Oven



1. Control panel
2. Oven function control knob
3. End of cooking programmer
4. Oven thermostat control knob
5. Oven control light
6. Thermostat control light (°C)
7. Grill
8. Oven lamp
9. Rating plate

Operation

Oven function control knob

The oven function control knob (Fig. 1) can have the following symbols and functions:

0 **OFF position**

Conventional cooking - The heat comes from both the top and bottom element, ensuring even heating inside the oven.

Grill element only - can be used for grilling

Bottom heating element - The heat comes from the bottom of the oven only.

Fan cooking - This allows you to roast or roast and bake simoultaneously using any shelf, without flavour transference.

Defrost Setting - This setting is intended to assist in thawing of frozen food.

Thermostat control knob (Fig. 2)

Turn the thermostat control knob to select temperatures between 50°C and 250°C (MAX).

The Safety Thermostat

This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Zanussi Service Centre. Under no circumstances should you attempt to repair the appliance yourself.

Thermostat control light (°C)

Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting; after that, it will go on and off with the thermostat, showing how the temperature is being maintained.

Oven control light

It will come on every time an heating element is set on operation.

Fig. 1

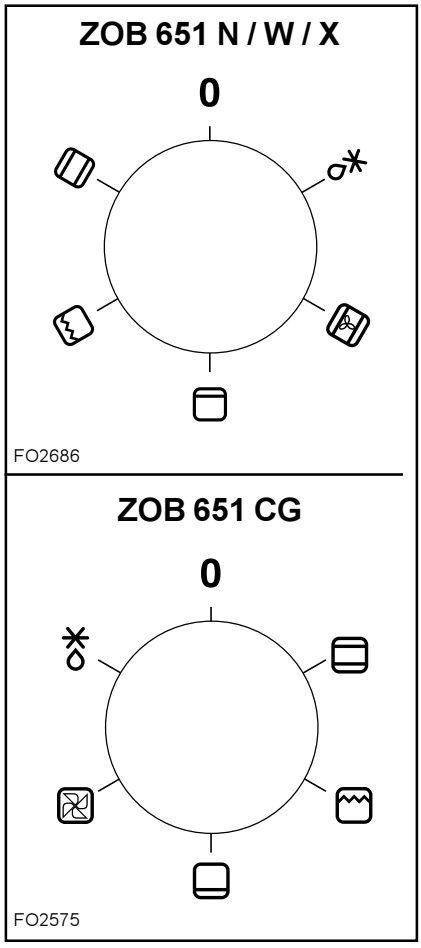
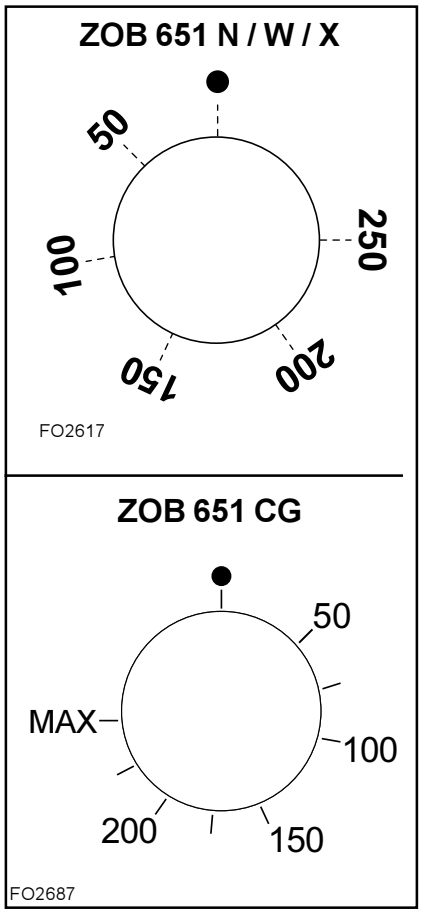


Fig. 2



End of cooking programmer

This device (Fig. 3) allows you to make the oven switch off automatically once the preset time is over. An acousitic signal will be heard when the cooking is completed.The cooking duration can be set up to 90 minutes maximum. Place food in the oven and turn the oven function control knob and the thermostat control knob on the required settings. Turn the timer knob to maximum time position ("90"), then turn it back to set the required cooking time. When the cooking time is over, an acoustic alarm will sound and the oven will switch off automatically.

Turn the timer knob on ✋ to set the oven on manual operation.

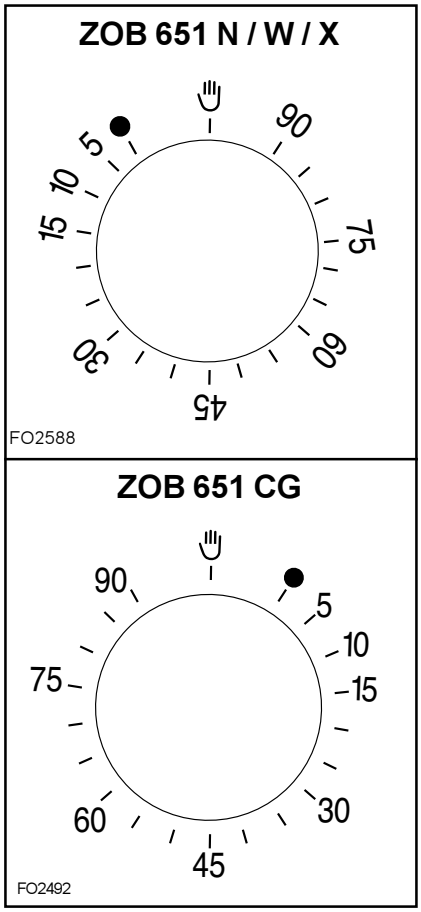


Abb. 3

The Cooling Fan for the Controls

This oven is provided with a cooling fan, meant to keep the front panel, the knobs and the oven door handle cool. This fan may run on after the oven or grill is switched off, until a normal temperature is reached.

When the oven is first installed

Before cooking for the first time, carefully wash the **oven accessories**.

Once the oven has been installed:

a) set the thermostat knob to MAX (250);
b) switch the oven function control knob to conventional cooking (⊟);
c) allow the oven to run empty for approximately 45 minutes;
d) open a window for ventilation.

During this time, an unpleasant odour may be emitted. This is absolutely **normal**, and is caused by residues of manufacturing.
Repeat this operation for the grill and fan cooking function. Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm soapy water.

To open the oven door, always catch the handle in its central part (Fig. 4).

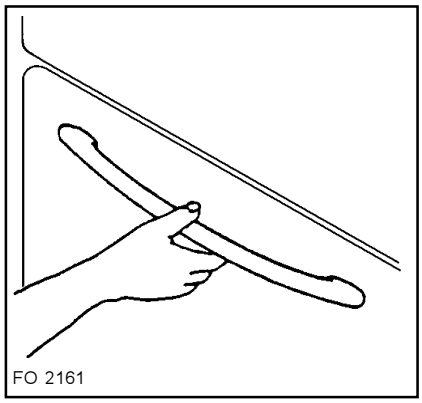


Fig. 4

Using the oven

Always cook with the oven door closed.

Conventional cooking

Turn the oven function control knob to the relevant symbol ( ) and set the thermostat knob on the required temperature.
If you need more heat from the top or the bottom of the oven, turn the oven function control knob to (bottom heating element only).

Fan cooking

Turn the oven function control knob to the relevant symbol (-) and set the thermostat knob on the required temperature. The fan behind the back panel circulates heated air into the oven.
If you need to cook more than one dish in the fan oven at the same time, place the shelves on the first and third position from the bottom (fig. 5). If you are cooking only one dish in the fan oven, use the lower positions, as this will give you better results.

Grilling

Turn the oven function control knob to the relevant symbol ( ) and set the thermostat knob on the required temperature.
When grilling meat or fish, spread a little oil on them and always place them on the oven grid. The shelf level depends on the thinckness of the food.
Always place the dripping pan at the lowest level, with some water in it, to avoid smoke and unpleasant smells.

Defrosting

Turn the oven function control knob to the relevant symbol ( ) and set the thermostat knob on the OFF position (symbol : ●). The oven fan operates without heat and circulates the air, at room temperature, inside the oven.

- The temperatures inside the oven can reach 250°C. Always ensure that you are using oven proof baking trays, oven dishes, etc.
- Do not place pans, biscuit pans or aluminium foil directly on the base of the oven. This could cause a heat build-up which could affect the performance of the oven and damage the oven enamel.
- Carefully supervise cookings with **fats or oil**, since these types of foodstuff can result in a fire, if overheated. For the same reason, be careful when placing or removing food in the oven, not to let any fat or oil fall on the oven base. If this happens, carefully clean the oven to avoid unpleasant smells or smoke.

Hints and Tips on Cooking Fish and Meat

You can place meat in oven proof dishes, or directly on the oven shelf. In this case, remember to place the dripping pan in the first position from the bottom with some water in it. The dripping pan will avoid the falling of melted fat on the oven base.
White meat, poultry and fish in general, need a medium temperature cooking (between 150 and 175 °C). If you need to cook red meat (slightly browned on the outside and more gently cooked in the inside), a higher temperature (between 200 and 250 °C) for a short time is recommended.

Hints and Tips on baking

Cakes usually need a medium temperature cooking, between 150 and 200 °C.
A short oven pre-heating (about 10 minutes) is recommeded when cooking cakes or baking. Once the cooking has been started, keep the oven door closed during all the cooking time, and check the cooking results through the oven door glass.

Hints and Tips on grilling

If you need to grill meat or fish, place them directly on the shelf after spreading a little oil on them. In the grill function, heat comes only from the top element. Therefore, you need to adjust the cooking level depending on meat or fish's thickness. Always remember to place the dripping pan in the lower position with some water in it.

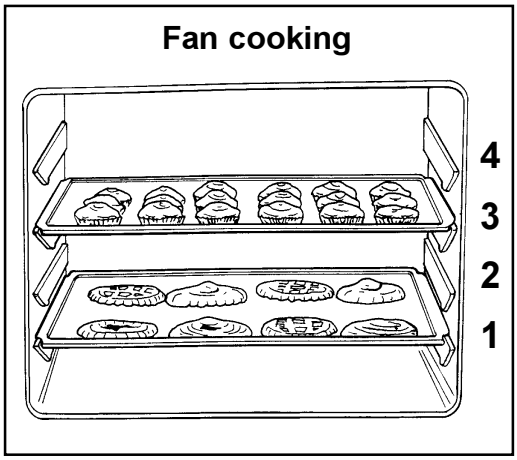


Fig. 5

Cooking Tables

Conventional and fan cooking

WEIGHT (GR.)	TYPE OF DISH	Conventional Cooking		Fan Oven -		Cooking time minutes	NOTES
		Level	temp. °C	Level	temp. °C		
	Cakes						
	Whipped up kneading	2	180	2 (1 and 3)*	160	45 ~ 60	
	Leavened kneading	2	180	2 (1 and 3)*	160	20 ~ 35	
	Shortbread dough	2	180	2 (1 and 3)*	160	20 ~ 30	
	Butter-milk cheese cake	1	175	2	150	60 ~ 80	
	Apple cake	1	180	2 (1 and 3)*	160	40 ~ 60	
	Strudel	2	175	2 (1 and 3)*	150	60 ~ 80	
	Jam-tart	2	180	2 (1 and 3)*	160	45 ~ 60	
	Small cakes	2	180	2 (1 and 3)*	160	15 ~ 25	
	Biscuits	2	180	2 (1 and 3)*	160	10 ~ 20	
	Meringues	2	100	2 (1 and 3)*	100	90 ~ 120	
	Bread and Pizza						
1000	White bread	1	200	2	175	45 ~ 60	1 piece
500	Rye bread	2	200	2	175	30 ~ 45	In bread pan
500	Bread rolls	2	200	2 (1 and 3)*	175	20 ~ 35	8 rolls
250	Pizza	1	220	2 (1 and 3)*	200	20 ~ 35	In baking pan
	Flans						
	Pasta flan	2	200	2 (1 and 3)*	175	40 ~ 50	
	Vegetable flan	2	200	2 (1 and 3)*	175	45 ~ 60	
	Quiches	2	200	2 (1 and 3)*	175	35 ~ 45	
	Lasagne	2	200	2	175	45 ~ 60	
	Meat						
1000	Beef	2	200	2	175	50 ~ 70	On grid
1200	Pork	2	200	2	175	100 ~ 130	On grid
1000	Veal	2	200	2	175	90 ~ 120	On grid
1500	English roast beef	2	220	2	200	50 ~ 70	On grid
1200	Lamb	2	200	2	175	110 ~ 130	Leg
1000	Chicken	2	200	2	175	60 ~ 80	Whole
4000	Turkey	2	200	2	175	210 ~ 240	Whole
1500	Duck	2	175	2	160	120 ~ 150	Whole
3000	Goose	2	175	2	160	150 ~ 200	Whole
1200	Hare	2	200	2	175	60 ~ 80	Cut in pieces
	Fish						
1000	Whole	2	200	2 (1 and 3)*	175	40 ~ 60	2 fishes
800	Fillets	2	200	2 (1 and 3)*	175	30 ~ 40	4 fillets

Grilling

TYPE OF DISH	Quantity		Grilling		Cooking time (minutes)	
	PIECES	WEIGHT	Level	temp. °C	Upper side	Lower side
Steaks	4	800	4	max	10	8
Chops	4	600	4	max	12	8
Sausages	8	500	4	max	10	6
Chicken (cut in pieces)	6	800	3	max	30	20
Kebabs	4	700	4	max	12	10
Chicken (breast)	4	400	4	max	13	10
Tomatoes	8	500	4	max	12	—
Fish (fillets)	4	400	4	max	8	6
Sandwiches	4	—	4	max	8	—
Toast	4	—	4	max	2~3	1

NOTE:
Cooking times do not include pre-heating time. We reccomend a short oven pre-heating (about 10 minutes) before baking or cooking pizza.
(*) If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets.
The times given in the table are intended as a guide only. Only experience will enable you to determine the correct setting to suit your personal requirements.

Cleaning and maintenance

General Cleaning

Before carrying out any cleaning or manteinance work, always disconnect the appliance from the electrical supply, and allow it to cool down.

- When using **spray** cleaning products, be careful not to spread them on the heating elements or on the thermostat sensor.
- Never use harsh **abrasives**, steel wool or cleaners with **bleach**, as they could damage the enamel and the oven door glass.

The Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm. It is advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use. However, from time to time, it will be necessary to do a more complete cleaning, using a proper oven cleaner.
In case of particularly tough stains, you can use stainless steel cleaning products or some warm vinegar.

If cooking fruits, some over-heated natual acids can squeeze and settle on the oven enamel, causing stains quite difficult to remove. This could affect the enamel brightness, but it will have no consequence on the oven performances. To avoid these stains to be burnt out during the next cooking, carefully clean the oven cavity after all fruits cookings.

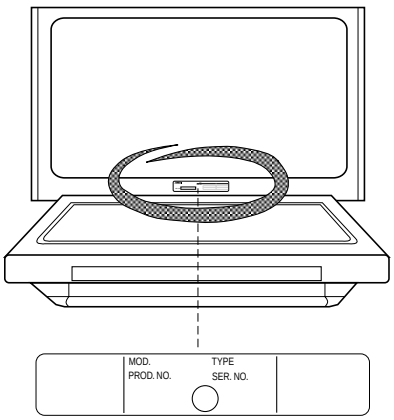
The Oven Door and its gasket

Before cleaning the oven door, we recommend you to remove it from the oven. Proceed as follows:

a) open the oven door completely;
b) find the hinges linking the door to the oven (fig. 7);
c) unlock and turn the small levers located on the two hinges (fig. 7);
d) handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed;
e) gently pull the oven door off its site (fig. 7);
f) place it on a steady plan.

Clean the oven door glass with warm water and a softh cloth only. Once the cleaning is carried out, refit the oven door, following the procedure in reverse.
The correct operation of the oven is ensured by a gasket placed round the edge of the oven cavity.

- Periodically **check** the condition of this gasket. If necessary, clean it without using abrasive cleaning products.
- If the gasket shows to be **damaged**, call you local Service Centre. Do not use the oven until it has been repaired.



Replacing the Oven Light

Ensure the electricity supply is switched off before carrying out this operation.

The oven bulb has to comply to these features:

a) resistant to temperatures of 300 °C;
b) electric rate: 230 V - 50 Hz;
c) electric power rate: 15 W;
d) connection type: E 14.

To replace the bulb, proceed as follows (Fig. 6):

a) push in and turn the glass lid anticlockwise;
b) remove tha faulty bulb;
c) replace it with a new one;
d) refit the glass lid;
e) switch on the electricity supply.

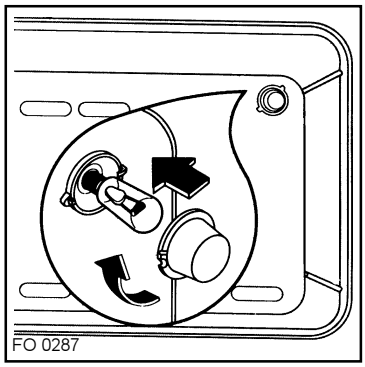


Fig. 6

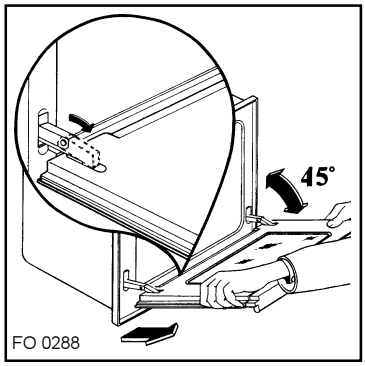


Fig. 7

Technical Assistance

If after the checks listed in the previous chapter, the appliance still does not work correctly, contact your local Service Centre, specifying the type of malfunctioning, the appliance model (Mod.), the product number (Prod. No.) and the serial number (Ser. No.) marked on the identification plate.
This plate is placed on the front external edge of the oven cavity.

Original spareparts, certified by the product manufacturer and carrying this symbol are only available at our Service Centre and authorized spareparts shops.

Electrolux
DISTRIPARTS

Something not working...

If the appliance is not working correctly, please carry out the following checks, before contacting your local Service Centre.

SYMPTOM	SOLUTION
■ The oven does not come on	◆Check that both a cooking function and a temperature have been selected *or* ◆Check the appliance is wired in properly, and the socket switch or the switch from the mains supply to the oven are ON.
■ The oven temperature light does not come on	◆Turn the thermostat knob on a temperature *or* ◆Turn the oven function control knob on a function.
■ The oven light does not come on	◆Turn the oven function control knob on a function *or* ◆Buy a new oven light bulb, asking for it to your local Service Centre and replace it by following the instruction provided in this booklet.
■ It takes too much time to finish the dishes, or they are cooked too fast.	◆Refer to the contents of this booklet, especially to the chapter "Using the oven".
■ Steam and condensation settle on the food and the oven cavity.	◆Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

Technical Data

Recess dimensions

Height	58,0 / 59,1 cm
Width	56,0 cm
Depth	55,0 cm

Oven cavity dimensions

Height	32,5 cm
Width	44,0 cm
Depth	39,0 cm
Volume	55 l

Heating elements ratings

Bottom heating element	1000 W
Top heating element	800 W
Full Oven (Top+Bottom) (1000 + 800)	1800 W
Grill heating element	1750 W
Convection fan	30 W
Cooling fan	25 W
Oven lamp	15 W
Voltage tension (50 Hz)	230 V
Maximum power rating (230V - 50Hz)	1870 W

Installation

The following instructions are meant to a qualified technician, in order to allow him carry out the installation in compliance with the rules in force. The building-in and the electrical connection fo the appliance must be carried out by a qualified and authorized technician only.

Building In

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and will withstand a temperature increase.
A correct installation will have to ensure a proper protection against contact with electric parts or merely functionally isolated parts.
All the units meant to ensure protection have to be fitted not to be taken away without using any tool.
We recommed not to install the appliance near refrigerators or freezer, since the heat could affect the performance of these appliances.

Oven dimensions

The oven dimensions are shown in fig. 8.

In-Column recess dimensions

The recess must have the dimensions shown in Fig. 9.

Undertop recess dimensions

The recess must have the dimensions shown in Fig. 10.

Securing the oven to the cabinet

- Fit the appliance into the cabinet recess.
- Open teh oven door and secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame (Fig.11).

When installing an electric plate hob over the oven, the hob's electrical connection and the oven's one have to be carried out separately, for security reasons and to let the oven be taken off the unit easier, if necessary.

Electrical connection

Before the appliance is connected:

1) check that the main fuse and the domestic installation can support the load;
2) check that the power supply is properly earthed in compliance with the current rules;
3) check the socket or the double pole switch used for the electrical connection can be easily reached with the appliance built in the forniture unit.

This appliance is supplied without connection cable. A suitable one must be fitted, in compliance with the electric supply rate. Only the following cable types must be used: H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F (section 3x 1 mm^2). A suitable plug, able to carry the load specified on the rating plate, must be fitted to the cable. The plug has to be fitted in a proper socket.

If connecting the appliance directly to the electric system, a double pole switch must be installed between the appliance and the electricity supply, with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current rules. The earth wire must not be interrupted by the double switch pole.

The connection cable has to be placed in order that, in each part, it cannot reach a temperature 50 °C higher than the room temperature.

After the connection is carried out, test the heating elements for about 3 minutes.

Terminal block

The oven has an easily accessible terminal block, which is meant to work with an electric single-phase rate of 230 V (Fig. 12).

The manufacturer disclaims any responsability should all the safety measures not be carried out.

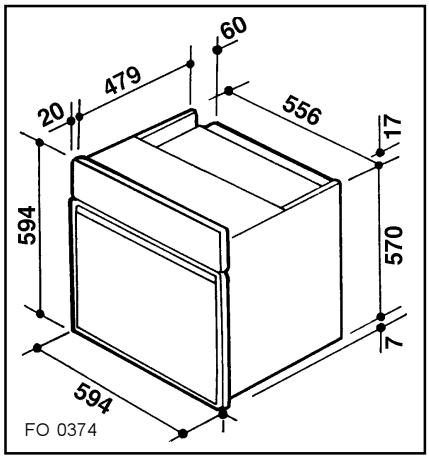


Fig. 8 FO 0374

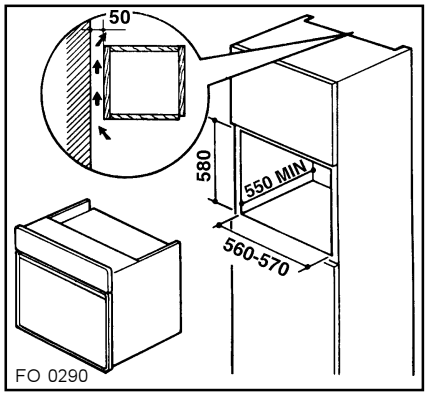


Fig. 9 FO 0290

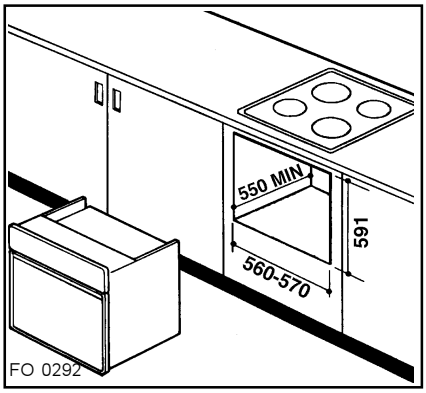


Fig. 10 FO 0292

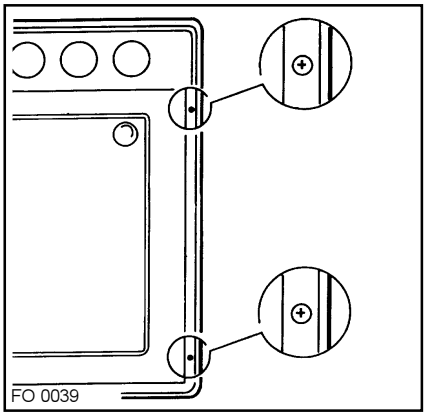


Fig. 11 FO 0039

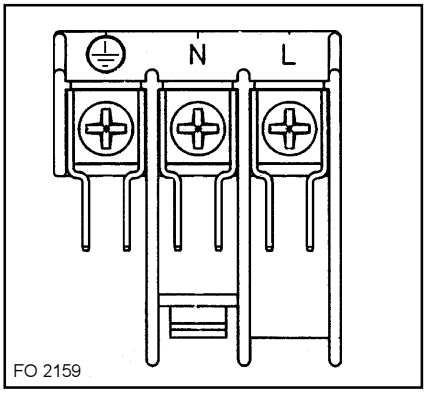


Fig. 12 FO 2159

DECLARATION OF GUARANTEE TERMS

Our appliances are produced with the greatest of care. However, a defect may still occur. Our consumer services department will repair this upon request, either during or after the guarantee period. The service life of the appliance will not, however, be reduced as a result. This declaration of guarantee terms is based on European Union Directive 99/44/EC and the provisions of the Civil Code. The statutory rights that the consumer has under this legislation are not affected by this declaration of guarantee terms.
This declaration does not affect the vendor's statutory warranty to the end user. The appliance is guaranteed within the context of and in adherence with the following terms:

1. In accordance with provisions laid down in paragraphs 2 to 15, we will remedy free of charge any defect that occurs within 24 months from the date the appliance is delivered to the first end user. These guarantee terms do not apply in the event of use for professional or equivalent purposes.
2. Performing the guarantee means that the appliance is returned to the condition it was in before the defect occurred. Defective parts are replaced or repaired. Parts replaced free of charge become our property.
3. So as to avoid more severe damage, the defect must be brought to our attention immediately.
4. Applying the guarantee is subject to the consumer providing proof of purchase showing the purchase and/or delivery date.
5. The guarantee will not apply if damage caused to delicate parts, such as glass (vitreous ceramic), synthetic materials and rubber, is the result of inappropriate use.
6. The guarantee cannot be called on for minor faults that do not affect the value or the overall reliability of the appliance.
7. The statutory warranty does not apply when defects are caused by:
   - a chemical or electrochemical reaction caused by water,
   - abnormal environmental conditions in general,
   - unsuitable operating conditions,
   - contact with harsh substances.
8. The guarantee does not apply to defects due to transport which have occurred outside of our responsibility. Nor will the guarantee cover those caused by inadequate installation or assembly, lack of maintenance or failure to respect the assembly instructions or directions for use.
9. Defects that result from repairs or measures carried out by people who are not qualified or expert or defects that result from the addition of non-original accessories or spare parts are not covered by the guarantee.
10. Appliances that are easy to transport may be delivered or sent to the consumer services department. Home repairs are only anticipated for bulky appliances or built-in appliances.
11. If the appliances are built-in, built-under, fixed or suspended in such a way that removing and replacing them in the place where they are fitted takes more than half an hour, the costs that result therefrom will be charged for. Connected damage caused by these removal and replacement operations will be the responsibility of the user.
12. If, during the guarantee period, repairing the same defect repeatedly is not conclusive, or if the repair costs are considered disproportionate, in agreement with the consumer, the defective appliance may be replaced with another appliance of the same value.
    In this event, we reserve the right to ask for a financial contribution calculated according to the length of time it has been used.
13. A repair under guarantee does not mean that the normal guarantee period will be extended nor that a new guarantee period begins.
14. We give a twelve month guarantee for repairs, limited to the same defect.
15. Except in the event where liability is legally imposed, this declaration of guarantee terms excludes any compensation for damage outside the appliance for which the consumer wishes to assert his rights. In the event of legally admitted liability, compensation will not exceed the purchase price paid for the appliance.

These guarantee terms are only valid for appliances purchased and used in Belgium. For exported appliances, the user must first make sure that they satisfy the technical conditions (e.g.: voltage, frequency, installation instructions, type of gas, etc.) for the country concerned and that they can withstand the local climatic and environmental conditions. For appliances purchased abroad, the user must first ensure that they meet the qualifications required in Belgium. Non-essential or requested adjustments are not covered by the guarantee and are not possible in all cases.

Our consumer services department is always at your disposal, even after the guarantee period has expired.

Address for our consumer services department:
ELECTROLUX HOME PRODUCTS BELGIUM
Bergensesteenweg, 719 – 1502 LEMBEEK
Tel. 02.3630444

Grafiche MDM - Forlì